



*A special approach or technique for accomplishing an objective.*

**EAU NEIGHBORS**

**85**

**FIRST**

*Choice of:*

**\* Spinach Salad**

*Grilled Plums, Almonds  
Herb Socca, Pickled Pearl Onions  
Green Goddess **GF***

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**Caesar**

*Baby Red & Green Romaine  
Oven Preserved Heirloom Tomatoes  
Parmesan Focaccia, Whipped Caesar*

**SECOND**

*Choice of:*

**6oz. Filet Mignon**

*Whipped Potatoes, Asparagus  
Bernaise **GF***

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**Florida Grouper**

*Plantain Crust, King Crab Hash  
Pancetta, Red Onion Vinaigrette **GF***

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**Joyce Farms Poulet Rouge Chicken**

*Ratatouille Terrine, Eggplant  
Black Garlic, Basil Emulsion*

**THIRD**

*Choice of:*

**Key Lime**

*Key Lime Mousse, Streusel  
Orange Sorbet, Meringue Kisses **V***

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**Molten Chocolate Cake**

*Blueberry Compote, Almond Tuile  
Champagne Foam, Vanilla Ice Cream **V***

**RAW**

**Seafood Tower 125**

*Key West Shrimp, Oysters  
Little Neck Clams, King Crab  
Lobster Tail, Cocktail Sauce  
Mignonette, Mustard Aioli  
Lemon **GF***

**Snapper Carpaccio 22**

*Plantain, Cured Cucumber  
Fermented Pineapple  
Sea Beans, Horseradish Foam **GF***

**Oysters 22**

*Half Shell or Bienville **GF***

**FARM**

**\*Holman's Harvest Baby Greens 16**

*Petite Greens, Summer Peas  
Charred Corn, Mango Escabeche  
Jamon Iberico, Peach Vinaigrette **GF***

**Caesar 15**

*Baby Red & Green Romaine  
Oven Preserved Heirloom Tomatoes  
Parmesan Focaccia, Whipped Caesar*

**\* Spinach Salad 13**

*Grilled Plums, Almonds  
Herb Socca, Pickled Pearl Onions  
Green Goddess **GF***

**CHEF INSPIRED**

**Creekstone Farms Filet Tartar 26**

*Quail Egg, Watermelon Radish, Tempura Caper Berries  
Aerated Marrow, Roasted Shallot Vinaigrette*

**Lobster Bisque 28**

*Butter-Poached Tail, Micro Mire Poix, Katafi, Brandy Crème*

**GF | Gluten Free V | OVO Lacto Vegetarian  
\* | Menu Item May Be Prepared as a Vegan Option**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions.*

# angle

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## GRILLED

### CREEKSTONE FARMS BEEF

6oz. Filet Mignon 59 **GF**

10oz. NY Strip 50 **GF**

14oz. Bone In Ribeye 67 **GF**

### ENHANCEMENTS

Oscar 24

King Crab, Asparagus, Béarnaise **GF**

Lobster Tail 32 **GF**

Sauces: Eau 1, Béarnaise, Horseradish Crème, Chimichurri, Cabernet Demi **GF**

Valdeón Blue Cheese Butter 6

Summer Black Truffle Butter 6

## LAND

### Joyce Farms Poulet Rouge Chicken 34

Ratatouille Terrine, Eggplant, Black Garlic  
Basil Emulsion

## SEA

### Snapper 40

Shrimp Mousseline, Saffron New Potatoes, Lamb's Tongue Lettuce  
Violet Mustard **GF**

### Florida Grouper 46

Plantain Crust, King Crab Hash,  
Pancetta Red Onion Vinaigrette **GF**

### Ahi Tuna 39

Mushroom Crepinette, Haricot Verts, Tomatillo **GF**

## SIDES

### Foraged Mushrooms 16

Shallot, Garlic, Aged Balsamic, Herbs **V, GF**

### Pee Wee Potatoes 15

Aged Cheddar, Bacon, Scallion  
Herb Ranch **GF**

### Jumbo Asparagus 12

Béarnaise, Hawaiian Black Salt **V, GF**

### Angle Lobster Mac & Cheese 22

Bacon Veloute, Five Cheese  
Herbed Panko

### Onion Rings 12

Angle Ketchup **V**

### Whipped Potatoes 12 **V, GF**

### King Crab Hash 18 **GF**

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